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ROBAND AUSTRALIA PTY LTD

OPERATING INSTRUCTIONS

NOAW SLICERS

MODELS: NS220, NS250, NS300, Version 4

NS300HD & NS350HD Version 3

Special Features:

Unique **Safe Guard** Safety System
Solid One-Piece Cast Aluminium Body
Motor-Saving Belt Drive System
Gravity Feed

These instructions cover the models of NOAW® Slicers listed above. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

Roband Australia is a wholly Australian owned company, which has been manufacturing quality commercial catering equipment for the food service industry for more than 45 years. Roband products are engineered and manufactured to the highest standards to provide functionality, reliability and durability, and our quality products are exported world-wide.

Included in the comprehensive Roband ranges are Grill Stations, Toasters, Fryers, Milkshake Mixers, Rotisseries, Food Display Cabinets and much more.

Roband Australia also acts as the Australian agents for Vitamix® Blenders, NOAW® Meat Slicers, Ceado® Juicers and RYNO® Soup Warmers and Rice Cookers.

In addition to a vast range of machines, Roband Australia has its own line of commercial cookware and cutlery under the Robinox® brand name.

For a complete set of brochures please contact your nearest authorised dealer or contact Roband directly at our head office.

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INTRODUCTION

Congratulations on your purchase of this quality NOAW® product. With proper care and management your new purchase will give you years of trouble free service.

By reading these instructions carefully you can ensure that this machine is used and maintained properly, helping your new investment to perform well for you now, and to continue performing in the many years to come.

GENERAL PRECAUTIONS

This machine must only be operated by qualified person(s) who are fully versed in the operating and safety instructions described in this manual. Servicepersons should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of any maintenance or service.

In the case of new personnel, training is to be provided in advance. These machines should not be operated by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by a person responsible for their safety.

These machines are slicing units, and as with any commercial slicing unit extra care is required. Always be careful when near an operating slicer, and ensure that any risk to unwary customers or staff is minimised with additional signage if necessary. Due to the obvious safety hazard it is recommended that these units be kept out of reach of children.

The performance of this unit cannot be guaranteed for operational use outside its design parameters

The machine should be disconnected from all power and the blade allowed to stop before cleaning.

Roband will accept no liability if;

- Non-authorised personnel have tampered with the machine.
- The instructions in this manual have not been followed correctly.
- Non-original spare parts are used.
- The machine is not cleaned correctly, with the right product.
- There is any damage to the unit.

PACKAGING

All care is taken when packing and Roband ensures that every unit is functional and undamaged at the time of packaging.

The Package of this Slicer should include:
1) One Slicer (appropriate model)
2) This Manual
3) Packaging Materials

Any damage to the machine as a result of freight must be reported to the Freight Company and to the agent responsible for the despatch of said unit within three (3) days of receipt. No claims will be accepted or entertained after this period.

COMPLIANCE

NOAW® products have been designed and manufactured to comply with any and all specifications set out by the Australian Communications Authority (ACA) in regards to Electromagnetic Compatibility. As testament to such compliance these units bear the C-Tick symbol.

For further information contact the Australian Communications Authority, PO Box 13112, Law Courts, Melbourne VIC 8010.

INSTALLATION

Remove all the packaging materials and tape, as well as any protective plastic from the machine. Clean off any glue residue left over from the protective plastic or tape.

Place the slicer on a firm, level surface in the required position. The feet can be adjusted to prevent rocking on slightly uneven surfaces.

National Standards exist outlining the positioning, spacing and ventilation requirements when installing new appliances. These Standards should be consulted and new equipment should be installed accordingly. In any situation where specifications allow a distance of less than 100mm we would still recommend that a well-ventilated air gap of not less than 100mm be maintained.

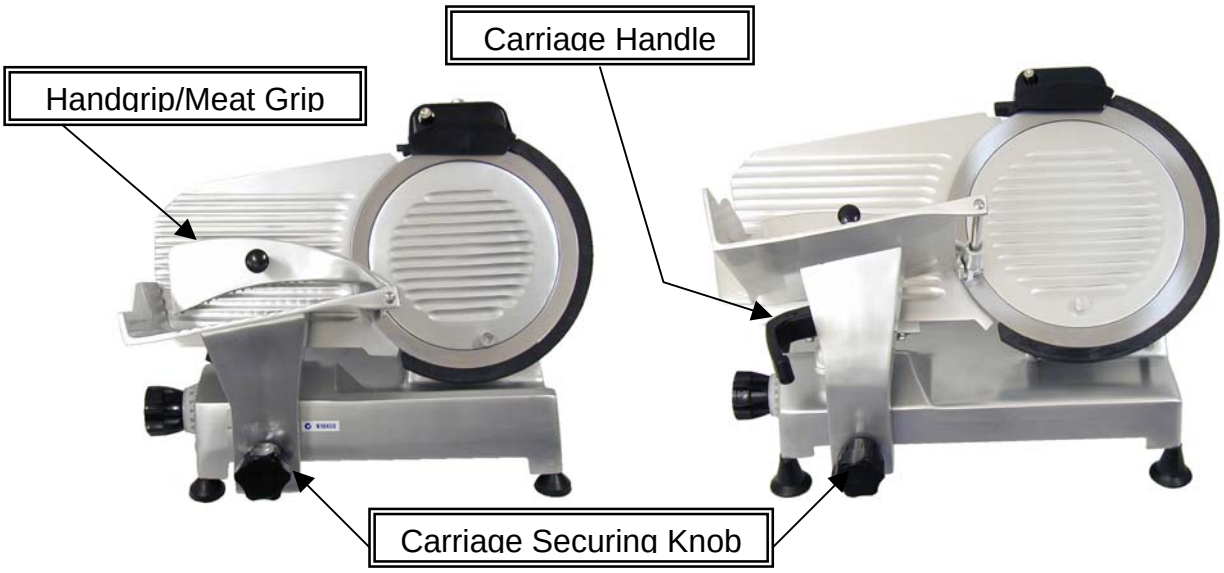
Ensure all guards are in place before connecting the power cord to a standard 10 Amp power outlet. Observe all the safety warnings listed in the section on safety on page 9.

OPERATION

Place the product to be sliced on the sliding carriage. Position the meat grip/product pusher on the outer end of the product. If the item is too long, place the meat grip on top of product to hold it firmly in place. These slicers are of the gravity feed type and do not require the operator to push the product towards the blade. The product will progress towards the blade after each slice is taken. **Never** push the product towards the blade with your hand.

Except where fitted with a carriage handle, the carriage securing knob is used to move the sliding carriage during operation. **Do not** touch any other part of the slicer or the product during operation.

Never try to operate the machine by pushing or pulling the handle on the Meat Grip, use only the Carriage Knob and/or Carriage Handle.



The thickness adjustment allows you to vary the thickness of the slices from “paper thin” to 16mm thick. To make thinner slices, turn the graduated thickness adjusting knob to the right (clockwise). For thicker slices, turn the knob to the left (anti-clockwise). The numbers on the knob will help you recall your desired thickness for different products.

Once the product to be sliced is in position, and the thickness has been set, switch the slicer "ON" and grasp the carriage handle or carriage securing knob. Slide the carriage back and forth, letting the slices drop from the blade. The shape of the blade will cause the slices to fall away behind it.

EXTREME CAUTION: the slicing of **tomatoes (or other high water content products)** is **not** recommended. However, if the slicer is used to slice such products, it is important to clean the back of the blade **immediately after** the machine has stopped and been turned **off** and **unplugged**. Using a **dry** cloth or sponge, **carefully clean the back of the blade** as you gently spin the blade with the dry cloth or sponge. **Never** reach over the machine to clean the back of the blade. Moisture in the motor as a result of slicing tomatoes and not wiping the

blade may cause the motor to fail. Motor failure caused by such moisture ingress is **not** covered by warranty.

SHARPENER USAGE

To use the sharpening device, **switch the machine off** and rotate the thickness adjusting knob fully to the "0" thickness position (clockwise). Unscrew the knob just below the sharpening device. Lift the device up and over the blade so that the sharpening stones straddle the blade. Use the knob to tighten the device in place.

Switch the machine on and carefully push the stone that contacts the **back** of the blade towards the blade using the pushing button, making contact with the blade for about 5-10 seconds, depending on how blunt the blade is. This can be done several times if required, but remember that the more often you sharpen the blades the shorter the sharpening time required. Repeat the process for the stone that contacts the **front** of the blade but only make contact for about 4 - 5 seconds. DO NOT TOUCH THE BLADE. **Switch the machine off** and replace the sharpening device to its original position by reversing the procedure above.

SAFETY

GENERAL SAFETY

This machine contains no user-serviceable parts. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out any and all repairs. Any repair person(s) should be instructed to read the Safety warnings within this manual before commencing work on these units.

Do not remove any covers that may be on the machine.

Always use the standard 10Amp power cord and plug provided. Ensure that any damaged power cord is replaced before further use.

Never touch this machine without training and authorisation from your supervisor.

The machine must be on a solid level support.

All guards **must** be in place before connecting to the power and switching the machine on.

Always use the food pusher **NOT YOUR HAND**.

Never touch the rotating blade.

Always keep hands, arms, hair and loose clothing **clear** of all moving parts.

Should the machine jam, switch off and unplug before removing the obstruction.

Switch off and unplug the machine from the power source before cleaning, sanitising or servicing.

Use only the attachments provided by the manufacturer.

Always set the thickness adjustment to the minimum thickness (zero on the thickness adjusting knob) when the machine is not in use.

CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your slicer. Although scheduled servicing is not required we do recommend you adopt a program of regular maintenance to ensure that the slicer is clean and functional and to avoid inadvertently damaging the unit.

Daily cleaning should be considered mandatory for all equipment used in the preparation of food. When dealing with Meat Slicers and the possibility of cross contamination, these units should be cleaned before slicing each new product. In order to ensure the slicer is cleaned properly and to avoid damage, the instructions below should be followed.

Before cleaning ensure that the machine is switched **off** and **unplugged,** and that the thickness adjustment is set to zero to prevent exposure of the blade.

Use hot soapy water or denatured alcohol and a soft cloth/sponge for cleaning, taking special care with the sharp blade.

It is **important** that the slicer is wiped down with a **damp** cloth or sponge, **NOT WET**, to prevent any water (or denatured alcohol) ingress behind the blade and into the motor. The blade guard may be removed to assist with cleaning by undoing the knob at the rear of the machine opposite the blade. Beware of the sharp blade and always replace the blade guard after cleaning and re-tighten the knob.

Safety Blade Ring Guard:

In models containing a Safety Blade Ring Guard the black Safety Blade Ring is a non-detachable part designed to prevent lacerations from an unprotected blade during cleaning. *Do not attempt to remove this essential protective device*.

Using a wire brush and then a damp sanitising cloth or sponge, clean the small gap between the blade and the Ring Guard. The sponge/cloth can be held over the Ring Guard and forced into the gap by pinching with your thumb and forefinger (index finger). The cloth can then be run along the length of the Ring Guard. Ensure that any sponge fibres are removed by wiping them from the blade. A small “lick” from the sharpening stones will also achieve this aim whilst also ensuring a sharp blade.

Important Cleaning Notes:

- **Do not** use steel wool or steel wool soap pads on the slicer.
- **Do not** use other metal objects to scrape stubborn deposits of sliced product from the slicer.
- **Do not** allow any food particles to remain on the slicer - clean at least once a day.
- **Do not** clean this unit with the use of a water jet.
- **Do not** clean this unit, or any parts of this unit in a dishwasher.
- **Never** place the cord over the unit.

TROUBLESHOOTING

If the slicer does not function check the following points before calling for service.

- ✓ The machine is plugged in correctly and the power switched on.
- ✓ The power cord is whole and undamaged.
- ✓ The power point is not faulty.
- ✓ The switch is not broken.
- ✓ The blade is sharp.
- ✓ The tie rod is in securely.

SPECIFICATIONS

Model	NS220	NS250	NS300	NS300HD	NS350HD
Blade diameter	220mm	250mm	300mm	300mm	350mm
Height of cut	150mm	170mm	220mm	240mm	240mm
Carriage movement	220mm	235mm	250mm	310mm	310mm
Slice thickness	16mm	16mm	16mm	16mm	16mm
Power source	220-240 Volts AC, 50 Hertz				
Electrical rating*	220W, 0.9A	220W, 0.9A	220W, 0.9A	370W, 1.6A	370W, 1.6A

* Motor Wattages quoted here are indicative of power under load and will vary with heavier/lighter loads.
Constant Research & Development may necessitate machine changes at any time.

SAFE GUARD SAFETY SYSTEM

Exclusive to NOAW, the unique Safe Guard Safety System reduces the potential for injury to the user, particularly during the cleaning of the unit, and increases the longevity of the machines.

Workplace Safety has become a major issue with Slicers in recent years, particularly given the potential for serious injury both in use and during cleaning. The Safe Guard safety system has been developed by NOAW with these issues in mind, and extensive research and development has gone into producing a range of Slicers capable of meeting both the productivity and OH&S demands of the commercial kitchen or workplace.

The non-removable glass-filled Nylon Safety Blade Ring Guard ensures that cleaning is both simple and, more importantly, safe.

Additionally NOAW slicers have a *safety cutout switch*, which will prevent the unit from operating when the cover on the front of the blade is removed from the unit. Combine with this the *shielding box* around the electrical switches to prevent minor splash ingress and you can see that NOAW Slicers are built to last. In addition all NOAW Slicers are built with *double sealed bearings* on the motor shaft *AND an additional Blade Seal* at the rear of the blade to reduce the likelihood of liquid penetrating inside the electrical segments of the motor

NOAW slicers also use a belt drive system to minimise any future repair costs while maximising motor protection. Where gears will strip or burn out the motor if the Slicer gets jammed, a belt will slip. The slipping action allows the motor to continue turning somewhat, even when the blade has jammed, reducing the potential for the motor to fail.

No other Slicer offers the NOAW Safe Guard (© 2002) safety system.

Models Containing the Safe Guard Safety System

NS220
NS250
NS300
NS300HD
NSA350

NOTES

Record any preferred settings etc. here to act as a quick reference for other users.

Warranty

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against faulty workmanship and materials for a period of 24 months from the date of purchase. Generally, all goods claimed under this warranty must be returned to the factory or an authorised service agent, freight prepaid, for inspection. Any part deemed to be defective will be replaced, however, no claims will be entertained for parts damaged in transport, misused or modified in any way without our approval. For machines that are not considered to be portable (e.g. food bars, rotisseries, large hotplates and some bain maries), on site warranty service will be provided in capital city metropolitan areas only. In all other locations, the customer is responsible for all travelling time/service call costs and payment for this will be required prior to the commencement of the repair. The labour costs to actually repair the fault will be met by this company.

This company reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred and any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Under no circumstances shall Roband Australia Pty Ltd or any subsidiary company or Agent be liable for loss of profit or damage to other equipment and property.

Generally, authorised service agents are located in all areas, which have authorised distribution dealers. For the name of your nearest Australian authorised service agent please contact: ROBAND AUSTRALIA PTY LTD, Phone: (02) 9971 1788 Fax: (02) 9971 1336. All other countries please contact your selling agent.

WARRANTY REGISTRATION

Your new product is an important investment, and completion of the warranty registration form is a vital first step in protecting your asset. We also encourage you to register your product for the following reasons:

1. Registering your product will activate your free 2nd year warranty, making a total of two years (24 months) full warranty, covering all parts and labour.

2. Completing the registration helps us provide more efficient warranty service in case there is a problem with your appliance.

2. In the unlikely event of a product safety recall, or an important change to Australian standards, we will be able to contact you immediately.

3. We like to know who buys our products as it helps us in better understanding and servicing the needs of our customers.

To register your Warranty go to www.roband.com.au. Alternatively, please complete the form and then detach and mail to: **Roband Australia Pty Ltd, PO Box 500, Dee Why NSW 2099.**

To make a warranty claim you will be required to provide proof of purchase. Please ensure you retain your receipt for this purpose.

WARRANTY ACTIVATION CARD

Business Name……...
Contact Person……
Email address…… Tel No……
Address……
Model No……..Serial No……
Name of Dealer where purchased…… Purchase Date……...
Type of Business (eg Café, Restaurant, Hotel, Takeaway, Institution such as hospital nursing home, TAFE)……

What other equipment do you currently use?

☐ Water Boiling	☐ Hot Water Urn	☐ Meat Slicer	☐ Grill
☐ Conveyor Toaster	☐ Milkshake Mixer	☐ Deep Fryer	☐ Food Display Bar
☐ Griddle/Hotplate	☐ Rice Cooker	☐ Toaster	- Refrigerated or Hot
☐ Pie Warmer	☐ Soup Kettle	☐ Blender	

What factors MOST influenced your decision to purchase this product? (Tick up to 5)

☐ Ease of Use/Speed/Convenience	☐ Specific Product Features	☐ Brand Reputation
☐ Past Experience with the Brand	☐ Quality/Reliability of unit	☐ Warranty Terms
☐ Salesperson's recommendation	☐ Style Appearance	☐ Price

☐ Advertisement (Print/In-Store Display)
☐ Other ……..(please specify)

☐ *If you do not wish to receive any cashback offers, marketing or promotional material from us, please tick this box.*

********** cut along here **********

Once the form is completed, cut along where indicated and mail to:

Roband Australia Pty Ltd
P.O. Box 500,
Dee Why,
NSW 2099

Thank you for completing this form. The information that you provide will be treated as confidential. If you have any questions about how Roband handles your personal information, please contact us on (02) 9971-1788 or by email: warranty@roband.com.au. Alternatively, go to www.roband.com.au and follow the Privacy Policy Statement link at the bottom of the page. Failure to submit this card will not diminish your warranty rights.

ROBAND AUSTRALIA PTY LTD

If you would like information on any of our products, please call our Head Office on (02) 9971-1788 or go to www.roband.com.au.

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